

# FIRST FLIGHT DINING ROOM



Holiday Inn®

NAGS HEAD BEACH, NORTH CAROLINA



## APPETIZERS

### CLAM CHOWDER

A cup of chowder from  
The Outer Banks.

Cup .....75c

Bowl .....95c

### SHRIMP COCKTAIL

Ice cold from  
the sea .....2.10

### OYSTER COCKTAIL

(in season) .....2.10

### BACKFIN CRABMEAT

COCKTAIL.....2.10

### LOBSTER MEAT

COCKTAIL.....2.95

### SOUP DU JOUR

Cup .....70c

Bowl .....85c

# FIRST FLIGHT

## SEAFOOD PLATTER



A tasty fried assortment of  
fish, shrimp, crab cake,  
scallops, oysters and broiled  
lobster tail.

**\$7.50**



## NORFOLK SPECIAL

A Broiled  
Combination of  
Backfin Lump  
Crabmeat, fresh  
Shrimp and  
Lobster.

**\$7.25**

## FILET MIGNON

Wrapped in bacon,  
served with sauted mushrooms. 8 oz.

**\$7.75**

## SURF & TURF

The best of land and sea.

**\$9.50**

## FISH of-the-day

Broiled or fried  
right from the  
fisherman's nets.  
Caught in local waters.

**\$4.75**

## CHEF'S SALAD

Julienne of Ham,  
Turkey, Cheese and  
Garden Greens with  
Tomato and Egg Wedges.

**\$2.85**

## BROILED

## NEW YORK STRIP STEAK

Tender and juicy  
topped with  
mushroom caps.

**\$8.35**

NORTH CAROLINA

## HAM STEAK

Broiled to perfection  
with a juicy  
pineapple slice.

**\$5.45**

## HALF A CHICKEN

Broiled or  
Southern fried.

**\$4.50**

## CHILLED FRUIT PLATE

Assorted chilled fruit ser-  
ved with cottage cheese or  
sherbet.

**\$2.50**

A  
MEAL  
WITHOUT

# WINE

IS LIKE A DAY  
WITHOUT  
SUNSHINE

ASK FOR OUR WINE LIST





# GHT FARE

## PRIME RIB OF BEEF Au Jus

A meal fit for a KING

**\$7.95**

and his QUEEN

**\$6.95**



## Kiddie Hawk Korner

### POT OF GOLD

One quarter golden fried chicken with french fries and a glass of milk or coke.

**\$1.25**

### PIRATE'S TREASURE

Two grilled franks, stuffed with cheese and served with french fries and beverage.

**\$1.25**

### BLUEBEARD'S FAVORITE

Ground western beef, grilled and served with french fries and beverage.

**\$1.25**

## BROILED BABY FLOUNDER

stuffed with seafood and topped with lemon wedges.

**\$4.95**

## CHOPPED SIRLION STEAK

Freshly ground top quality beef topped with our chef's own mushroom gravy.

**\$4.75**

## SAUTÉD CRAB MEAT

Fresh crabmeat slowly simmered in rich seasoned butter.

**\$5.95**

## YOUR CHOICE FRIED SHRIMP or OYSTERS

Fresh from the waters of The Outer Banks.

**\$5.35**

Tossed green salad and baked potato or french fries served with all dinners.

### BEVERAGES

Hot Coffee .....25c  
Cold Milk .....35c  
Iced Tea .....25c  
Soft Drinks .....30c  
Sanka .....25c  
Hot Chocolate .....30c

## SWEET TREAT

Cheese cake..... 95c  
Bread pudding..... 60c  
A selection of pies  
(ask your waitress)..... 50c  
Ice cream or sherbet.....35c

### Meeting and Banquet Facilities

available for all occasions

Rooms for parties ranging from a few to a hundred and few. Complete menu, facilities, and price information available through our sales manager.



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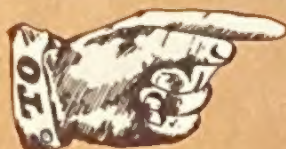


*Holiday Inn®*

Nags Head Beach  
P.O. Box 308  
Kill Devil Hills  
North Carolina 27948

COMPLIMENTARY COPY

FIRST  
FLIGHT  
DINING ROOM  
&  
LOUNGE



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